

# SPICY CHICKEN AND HEARTS OF PALM NOODLES



## SERVING SIZE

2



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Hearts of Palm Noodles	12 Oz.	Grated Ginger	1 Tbsp.
Ground Chicken	8 Oz.	Reduced Sodium (Gluten-free) Soy Sauce	¼ Cup
Sesame Oil	1 Tsp.	Sambal Oelek, or Sriracha	1 Tbsp.
Garlic Cloves, Minced	3	Scallions for Garnish	



## PREPARATION

- Heat sesame oil in a pan over medium heat.
- Add minced garlic and grated ginger, sautéing for about 1 minute until fragrant.
- Add ground chicken and cook until browned, breaking it up as it cooks.
- Stir in soy sauce and sambal oelek (or sriracha), mixing well.
- Add hearts of palm noodles and toss until heated through and well coated with the sauce.
- Garnish with chopped scallions and serve hot. Enjoy!